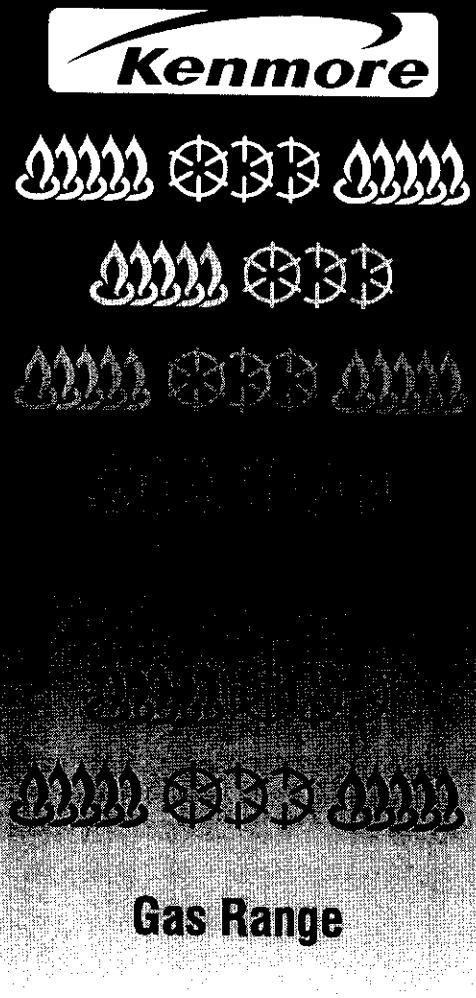


# SEARS Owner's Guide



## Gas Range

Read all instructions before using this appliance. This book contains valuable information about:

- Operation
- Care
- Service

Keep it in a safe place.

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## Read and Save These Instructions

### Record Your Model and Serial Numbers

The model and serial numbers of your range are found on the serial plate located under the lift-up cooktop. Record and retain these numbers.

Model Number: \_\_\_\_\_

Serial Number: \_\_\_\_\_

Date of Purchase: \_\_\_\_\_

**Sears, Roebuck and Co., Hoffman Estates, IL 60179 U.S.A.**

P/N 316000934 (9802)

# IMPORTANT SAFETY INSTRUCTIONS

## Read all instructions before using this appliance. Save these instructions for future reference.

This guide contains important safety symbols and instructions. Please pay special attention to these symbols and follow all instructions given. Here is a brief explanation of the use of these symbols.

**WARNING** This symbol will help alert you to situations that may cause serious bodily harm, death or property damage.

**CAUTION** This symbol will help alert you to situations that may cause bodily injury or property damage.

**WARNING** If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

### FOR YOUR SAFETY:

**Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.**

### WHAT TO DO IF YOU SMELL GAS:

- Do not try to light any appliance.
- Do not touch any electrical switch; do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

**Installation and service must be performed by a qualified installer, servicer or the gas supplier.**



- **User Servicing**—Do not repair or replace any part of the appliance unless specifically recommended in the manuals. All other servicing should be done only by a qualified technician to reduce the risk of personal injury and damage to the range.

- Never modify or alter the construction of a range by removing leveling legs, panels, wire covers, anti-tip brackets/screws, or any other part of the product.
- Remove all tape and packaging wrap before using the range. Destroy the carton and plastic bags after unpacking the range. Never allow children to play with packaging material.
- **Proper Installation**—Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the National Gas Code ANSI Z223.1—latest edition, or in Canada CAN/CGA B149.1, and CAN/CGA B149.2, and the National Electrical Code ANSI/NFPA No. 70—latest edition, or in Canada CSA Standard C22.1, Canadian Electrical Code, Part 1, and local code requirements. Install only per installation instructions provided in the literature package for this range.

Ask your dealer to recommend a qualified technician and an authorized repair service. Know how to disconnect the electrical power to the range at the circuit breaker or fuse box in case of an emergency.



**WARNING**

- All ranges can tip.
- Injury to persons could result.
- Install anti-tip device packed with range.
- See Installation Instructions.

**WARNING**

TO REDUCE THE RISK OF TIPPING OF THE RANGE, THE RANGE MUST BE SECURED BY PROPERLY INSTALLED ANTI-TIP BRACKET(S) PROVIDED WITH THE RANGE. TO CHECK IF THE BRACKET(S) IS INSTALLED PROPERLY, GRASP TOP REAR EDGE OF RANGE, CAREFULLY TILT FORWARD TO MAKE SURE RANGE IS PROPERLY ANCHORED. REFER TO THE INSTALLATION INSTRUCTIONS FOR PROPER ANTI-TIP BRACKET(S) INSTALLATION.

**WARNING** Stepping, leaning or sitting on the doors or drawers of this range can result in serious injuries and may also cause damage to the range. Do not allow children to climb or play around the range. The weight of a child on an open door may cause the range to tip, resulting in serious burns or other injury.

**CAUTION** Do not store items of interest to children in the cabinets above a range or on the backguard of a range. Children climbing on the range to reach items could be seriously injured.

**CAUTION** Do not use the oven or broiler drawer for storage.

# IMPORTANT SAFETY INSTRUCTIONS

- **Storage in or on Appliance**—Flammable materials should not be stored in an oven, near surface burners or in the broiler drawer. This includes paper, plastic and cloth items, such as cookbooks, plasticware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans on or near the range. Flammable materials may explode and result in fire or property damage.
- **Do not leave children alone.** Children should not be left alone or unattended in the area where an appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- **DO NOT TOUCH SURFACE BURNERS, AREAS NEAR THESE BURNERS, OVEN BURNER OR INTERIOR SURFACES OF THE OVEN.** Areas near surface burners may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials touch these areas until they have had sufficient time to cool. Among these areas are the cooktop, surfaces facing the cooktop, the oven vent openings and surfaces near these openings, oven door and window.
- **Wear Proper Apparel**—Loose-fitting or hanging garments should never be worn while using the appliance. Do not let clothing or other flammable materials contact hot surfaces.

**WARNING** Never use your appliance for warming or heating the room.

- **Do Not Use Water or Flour on Grease Fires**—Smother the fire with a pan lid, or use baking soda, a dry chemical or foam-type extinguisher.
- **When heating fat or grease, watch it closely.** Fat or grease may catch fire if allowed to become too hot.
- **Use Only Dry Potholders**—Moist or damp potholders on hot surfaces may result in burns from steam. Do not let the potholders touch the flame or burners. Do not use a towel or other bulky cloth instead of a potholder.
- **Do Not Heat Unopened Food Containers**—Build-up of pressure may cause the container to burst and result in injury.
- **Remove the oven door from any unused range if it is to be stored or discarded.**
- **IMPORTANT**—Do not attempt to operate the oven during a power failure. If the power fails, always turn the oven off. If the oven is not turned off and the power resumes, the oven will begin to operate again. Food left unattended could catch fire or spoil.

## IMPORTANT INSTRUCTIONS FOR USING YOUR COOKTOP

- Know which knob controls each surface heating unit.

**WARNING** **Use Proper Flame Size**—Adjust flame size so it does not extend beyond the edge of the utensil. The use of undersized utensils will expose a portion of the burner flame to direct contact and may result in ignition of clothing. Proper relationship of utensil to flame will also improve efficiency.

- **Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Burners**—To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of the utensil should be positioned so that it is turned inward, and does not extend over adjacent surface burners.
- **Never Leave Surface Burners Unattended at High Settings**—Boilovers cause smoking and greasy spillovers that may ignite, or a pan that has boiled dry may melt.
- **Protective Liners**—Do not use aluminum foil to line surface burner pans, oven bottom or any other part of the range. Only use aluminum foil as recommended for baking if used as a cover placed on the food. Any other use of protective liners or aluminum foil may interfere with heat and air distribution, and combustion. Damage to the range or personal injury may result.
- **Glazed Cooking Utensils**—Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for rangetop service without breaking due to the sudden change in temperature. Check the manufacturer's recommendations for rangetop use.
- **Do Not Use Decorative Surface Burner Covers.** If a burner is accidentally turned on, the decorative cover will become hot and possibly melt. You will not be able to see that the burner is on. Burns will occur if the hot covers are touched. Damage may also be done to the cooktop or burners because the covers may cause overheating. Air will be blocked from the burner and cause combustion problems.

# IMPORTANT SAFETY INSTRUCTIONS

## IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN

- **Use Care When Opening Door**—Stand to the side of the range when opening the door of a hot oven. Let hot air or steam escape before you remove or replace food in the oven.
- **Keep Oven Vent Ducts Unobstructed.** The oven is vented below the backguard. Touching the surfaces in this area when the oven is operating may cause severe burns. Also, do not place plastic or heat-sensitive items on or near the oven vent. These items could melt or ignite.
- **Placement of Oven Racks.** Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, use extreme caution. Use potholders and grasp the rack with both hands to reposition. Do not let potholders contact the oven burner flame or interior of the oven. Remove all utensils from the rack before removing rack.
- **Do not use the broiler pan without its insert.** The broiler pan and insert allow dripping fat to drain and be kept away from the high heat of the broiler.
- **Do not cover the broiler insert with aluminum foil.** Exposed fat and grease could ignite.
- **Do not touch a hot light bulb (some models) with a damp cloth.** Doing so could cause the bulb to break. Disconnect the range or turn off the power to the range before removing and replacing light bulb.

## IMPORTANT INSTRUCTIONS FOR CLEANING YOUR RANGE

- **Clean the range regularly to keep all parts free of grease that could catch fire.** Pay particular attention to the area underneath each surface burner. Exhaust fan ventilation hoods and grease filters should be kept clean. Do not allow grease to accumulate. Greasy deposits in the fan could catch fire. Refer to the hood manufacturer's instructions for cleaning.
- **Kitchen cleaners/aerosols**—Always follow the manufacturer's recommended directions for use. Be aware that excess residue from cleaners and aerosols may ignite causing damage and/or injury.

### CONTINUOUS CLEANING OVENS (some models):

- **Do not use oven cleaners on the oven liner or any of the continuous cleaning surfaces.** Continuous cleaning surfaces can be identified by their rough surface finish.

## SAVE THESE INSTRUCTIONS

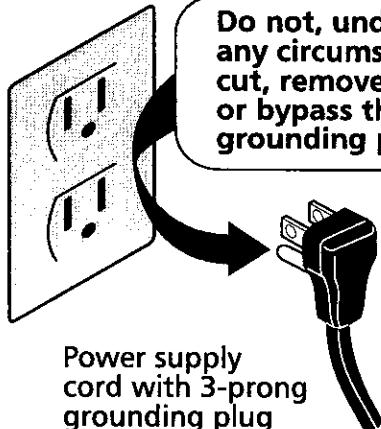
## Grounding Instructions

(electric ignition models only)

**WARNING** Avoid fire hazard or electrical shock. Do not use an adapter plug, an extension cord, or remove grounding prong from electrical power cord. Failure to follow this warning can cause serious injury, fire or death.

Grounding type wall receptacle

Do not, under any circumstances, cut, remove, or bypass the grounding prong.



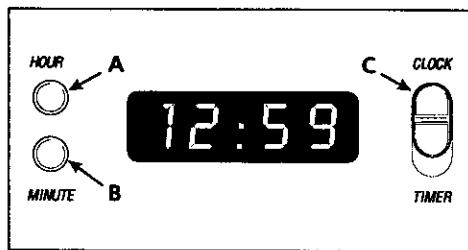
**WARNING** This appliance is equipped with a 3-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. DO NOT cut or remove the grounding prong from this plug.

For personal safety, the range must be properly grounded. For maximum safety, the power cord must be plugged into an electrical outlet that is correctly polarized and properly grounded.

If a 2-prong wall receptacle is the only available outlet, it is the personal responsibility of the consumer to have it replaced with a properly grounded 3-prong wall receptacle installed by a qualified electrician.

DO NOT UNDER ANY CIRCUMSTANCES CUT OR REMOVE THE THIRD ROUND GROUNDING PRONG FROM THE POWER CORD PLUG. SEE THE INSTALLATION INSTRUCTIONS PACKAGED WITH THIS RANGE FOR COMPLETE INSTALLATION AND GROUNDING INSTRUCTIONS. DO NOT OPERATE THE RANGE USING A 2-PRONG ADAPTER OR AN EXTENSION CORD.

## Setting the Clock and Minute Timer (some models)



Your model maybe equipped with the clock and minute timer shown below. To set the clock and minute timer, follow these instructions:

### To Set the Clock

When the range is first plugged in, or when the power supply to the range has been interrupted, "12:00" will flash in the display window.

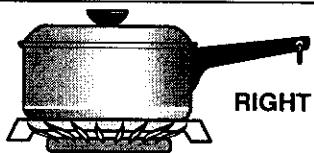
1. Slide switch C (CLOCK/TIMER) to the CLOCK position.
2. Push in and hold button A (HOUR) until the correct hour appears in the display. (The numbers will only count forward.)
3. Push in and hold button B (MINUTE) until the correct minutes appear in the display.

### To Set the Minute Timer

1. Slide switch C (CLOCK/TIMER) to the TIMER position, "0:59" (59 MINUTES) will appear in the display window. The timer can be set for any amount of time from 1 minute to 1 hour and 59 minutes.
  - To set a time more than 59 minutes, push in and release button A (HOUR). The timer will jump in at the maximum 1 hour and 59 minutes. The time can now be adjusted down by pushing in and holding button B (MINUTE) until the correct time appears in the display window.
  - To set a time less than 59 minutes, push in and hold button B (MINUTE) until the correct minutes appear in the display. (The minute timer will automatically start when the button is released.)
2. When the set time has passed, the control will display "0:00" and beep continuously. Slide switch C (CLOCK/TIMER) to the CLOCK position to cancel the timer and return to the clock mode.

## Flame Size

Never extend the flame beyond the outer edge of the utensil. A higher flame simply wastes heat and energy, and increases your risk of being burned by the flame.



**For most cooking**, start on the highest control setting and then turn to a lower one to complete the process. Use the chart below as a guide for determining proper flame size for various types of cooking. The size and type of utensil used and the amount of food being cooked will influence the setting needed for cooking.

**For deep fat frying**, use a thermometer and adjust the surface control knob accordingly. If the fat is too cool, the food will absorb the fat and be greasy. If the fat is too hot, the food will brown so quickly that the center will be undercooked. Do not attempt to deep fat fry too much food at once as the food will neither brown nor cook properly.

*Flame Size	Type of Cooking
High Flame	Start most foods; bring water to a boil; pan broiling
Medium Flame	Maintain a slow boil; thickening sauces, gravies; steam
Low Flame	Keep foods cooking; poach; stew

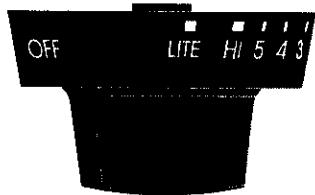
\* These settings are based on using medium-weight aluminum pans with lids. Settings may vary when using other types of pans.

## Proper Burner Adjustments

The color of the flame is the key to proper burner adjustment. A good flame is clear, blue and hardly visible in a well-lighted room. Each cone of flame should be steady and sharply defined. Adjust or clean burner if flame is yellow-orange. To clean burner, see instructions under General Cleaning.

## Setting Surface Controls

Typical Knobs



Each burner lights automatically from either an electric ignitor or standing pilot, depending on your model. Standing pilots must be lit initially. Refer to your installation instructions for instructions on lighting the standing pilot. Standing pilots will remain lit when the burners are turned off. Models with electric ignitors light automatically each time a control knob is turned to the LITE position.

### To operate the surface burner:

1. Place cooking utensil on burner.
2. Push in and turn the Surface Control knob to LITE. **Note:** All electronic ignitors will click at the same time. However, only the burner you are turning on will ignite.
3. Visually check that the burner has lit.
4. After the burner lights, turn the control knob to the desired flame size. The control knobs do not have to be set at a particular mark. Use the guides and adjust the flame as needed. **DO NOT** cook with the Surface Control knob in the LITE position. (The electronic ignitor will continue to click if left in the LITE position.)

### Electric Ignition Models

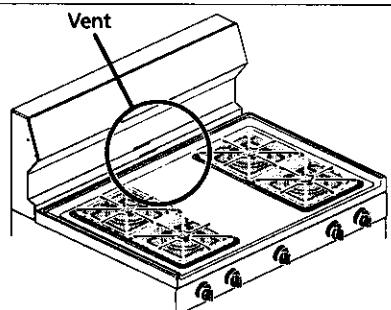
In the event of an electrical power outage, the surface burners can be lit manually. To light a surface burner, hold a lit match to the burner head, then slowly turn the surface control knob to LITE. Use caution when lighting surface burners manually. **DO NOT** try to light the oven burner manually.

**CAUTION** Do not place plastic items such as salt and pepper shakers, spoon holders or plastic wrappings on top of the range when it is in use. These items could melt or ignite. Potholders, towels or wood spoons could catch fire if placed too close to a flame.

## Before Setting Oven Controls

### Oven Vent Location

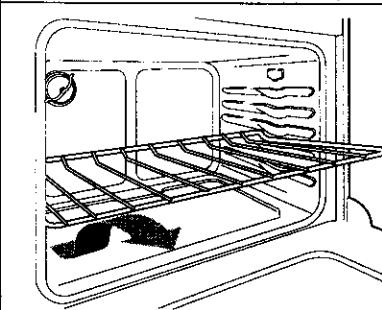
The oven is vented below the backguard. When the oven is on, warm air is released through the vents. This venting is necessary for proper air circulation in the oven and good baking results.



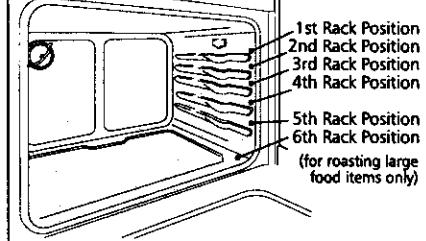
### Arranging Oven Racks

(Some models may have one rack.) **ALWAYS ARRANGE OVEN RACKS WHEN THE OVEN IS COOL (PRIOR TO OPERATING THE OVEN).** Always use oven mitts when removing food or dishes from the oven.

**To remove an oven rack,** pull the rack forward until it stops. Lift up front of rack and slide out. **To replace an oven rack,** fit the rack onto the guides on the oven walls. Tilt the front of the rack upward and slide the rack back into place.

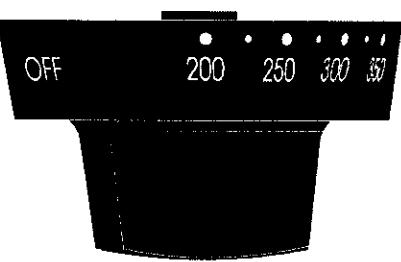


**To bake on one rack,** place the rack on position 3 or 4. **To bake on two racks (some models),** place the racks on positions 2 and 4.



## Setting Oven Controls

The surface controls shown below may not look identical to the surface controls on your range. They are only representational.



### Bake

1. Arrange oven racks while the oven is still cool. See "Arranging Oven Racks" under **Before Setting Oven Controls**.
2. Push in and turn the Temperature Control knob to the desired temperature.
3. Preheat the oven for 10 to 12 minutes before baking. Preheating is not necessary when roasting, cooking casseroles or broiling most foods.
4. When cooking is finished, turn the Temperature Control knob to OFF.
5. See Cooking Guide for more information on baking.

**WARNING** DO NOT use the broiler drawer for storage. Items placed in the broiler drawer will catch fire.

## Setting Oven Controls

**WARNING** DO NOT use the broiler drawer for storage. Items placed in the broiler drawer will catch fire.

**CAUTION** Should a broil fire occur, leave the broiler drawer closed and turn the oven off. If the fire continues, throw baking soda on the fire or use a fire extinguisher. DO NOT put water or flour on the fire. Flour may be explosive.

FIGURE 1

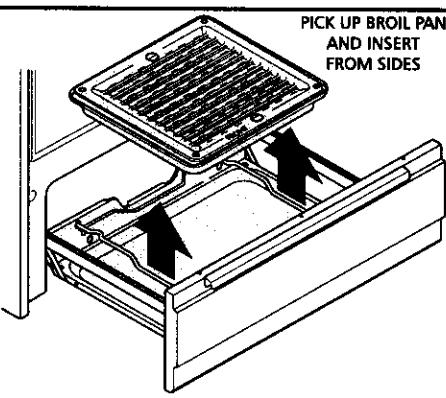
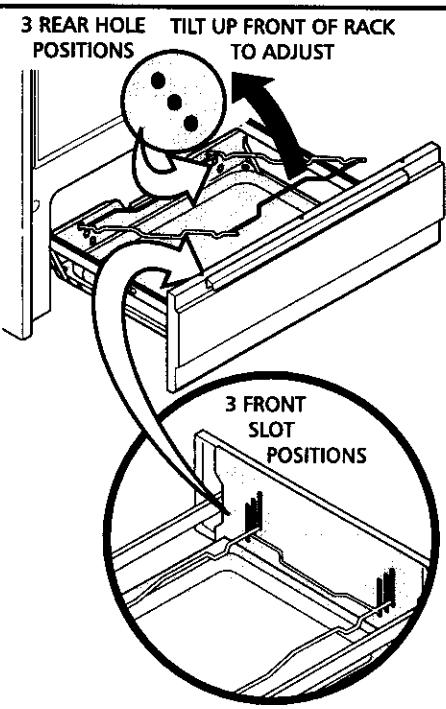


FIGURE 2



### Broil

1. Slide broiler drawer out to the stop position.
2. Remove broiler pan and insert, Figure 1.
3. Always arrange rack before setting control, while range is cool.
4. Position rack by tilting front of rack up and pull rack out from locating holes in rear of broiler drawer. Reposition back of rack in the desired locating holes and allow front of rack to slide down into the corresponding slots in front of broiler drawer, Figure 2.  
For rare meats, position the rack closer to the burner (upper position). For medium foods use middle position. For well-done foods such as chicken, lobster tails or thick cuts of meat, position the rack further from the burner (lower position).
5. Place insert on broiler pan, then place meat on insert. DO NOT use the broiler pan without the insert or cover the insert with aluminum foil. The exposed fat could ignite.
6. Place broiler pan on rack, make sure the broiler pan and insert is positioned as shown, Figure 1. Be sure front of pan is positioned correctly in rack.
7. Slide the broiler drawer all the way into the range.
8. Push in and turn the Temperature Control knob to BROIL.
9. Broil on one side until food is browned; turn and cook on the second side. Season and serve. Note: Always pull the broiler drawer out to the stop position before turning or removing food.
10. When broiling is finished, turn the Temperature Control knob to OFF.
11. When removing broiler pan from broiler drawer always use pot holders.

## Oven Cleaning

### Follow these cleaning precautions:

- Allow the oven to cool before cleaning.
- Wear rubber gloves when cleaning the appliance manually.

### REMOVE SPILLOVERS AND HEAVY SOILING AS SOON AS POSSIBLE.

REGULAR CLEANINGS WILL REDUCE THE NUMBER OF MAJOR CLEANINGS LATER.

**CAUTION** Ammonia must be rinsed before operating the oven. Provide adequate ventilation.

**CAUTION** DO NOT line the oven walls, bottom, racks or any other part of the appliance with aluminum foil. Doing so will destroy heat distribution, produce poor baking results and cause permanent damage to the oven interior (aluminum foil will melt to the interior surface of the oven).

### Porcelain Enamel Oven and Broiler Drawer

Porcelain has a smooth finish and is a type of glass fused to metal. Oven cleaners can be used on all interior oven surfaces.

#### General Cleaning

Remove soils using hot, soapy water. Do not allow food spills with a high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface as they may cause a dull spot even after cleaning.

#### To Remove Heavy Soil

1. Allow a dish of ammonia to sit in the oven overnight or for several hours with the oven door closed. Clean softened spots using hot, soapy water. Rinse well with water and a clean cloth.
2. If soil remains, use a soap-filled scouring pad or a nonabrasive cleaner. If necessary, use an oven cleaner following manufacturer's instructions. DO NOT mix ammonia with other cleaners.
3. Clean any soil from the oven frame, the door liner outside the oven door gasket and the small area at the front center of the oven bottom. Clean with hot, soapy water. Rinse well using clean water and a cloth.

#### Adhere to the following precautions when using oven cleaners:

1. DO NOT spray on the electrical controls or switches because it could cause a short circuit and result in sparking or fire.
2. DO NOT allow a film from the cleaner to build up on the temperature sensing bulb; it could cause the oven to heat improperly. (The bulb is located in the rear of the oven.) Carefully wipe the bulb clean after each oven cleaning, being careful not to move the bulb. A change in its position could affect how the oven bakes. Avoid bending the bulb and capillary tube.
3. DO NOT spray any cleaner on the oven door trim or gasket, broiler drawer glides, handles or any exterior surfaces of the range, plastic or painted surfaces. The cleaner can damage these surfaces.

#### To Clean the Oven Bottom

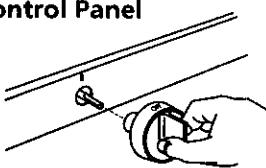
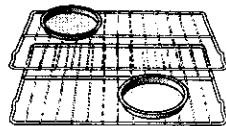
The oven bottom in porcelain enamel oven models can be removed for cleaning. See "To Remove and Replace Oven Bottom" under General Cleaning.

Clean using hot, soapy water, a mild abrasive cleanser, a soap-filled abrasive pad or oven cleaner following manufacturer's instructions.

## General Cleaning

### Cleaning Various Parts of Your Range

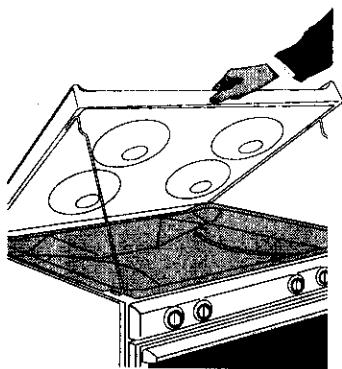
Before cleaning any part of the range, be sure all controls are turned OFF and the range is COOL. REMOVE SPILLOVERS AND HEAVY SOILING AS SOON AS POSSIBLE. REGULAR CLEANINGS WILL REDUCE THE NUMBER OF MAJOR CLEANINGS LATER.

Surfaces	How to Clean
Aluminum (Trim Pieces) & Vinyl	Use hot, soapy water and a cloth. Dry with a clean cloth.
Glass, Painted and Plastic Body Parts, Control Knobs and Decorative Trim Pieces	<i>For general cleaning</i> , use hot, soapy water and a cloth. <i>For more difficult soils and built-up grease</i> , apply a liquid detergent directly onto the soil. Leave on soil for 30 to 60 minutes. Rinse with a damp cloth and dry. DO NOT use abrasive cleaners on any of these materials; they can scratch.
Control Panel 	<i>Before cleaning the control panel</i> , turn all controls to OFF and remove the control knobs. To remove, pull each knob straight off the shaft. Clean as instructed above. Squeeze excess water from the cloth before wiping the panel; especially when wiping around the controls. Excess water in or around the controls may cause damage to the appliance. To replace knobs after cleaning, line up the flat sides of both the knob and the shaft, then push the knob(s) into place.
Porcelain Enamel Burner Grates, Cooktop Surface, Below Cooktop, Broiler Pan & Insert, Broiler Drawer, Door Liner and Oven Bottom	Clean burner grates, broiler pan and insert in the dishwasher and dry upon removal. If soils are not removed, follow the cooktop cleaning instructions below.  Gentle scouring with a soapy scouring pad will remove most spots. Rinse with a 1:1 solution of clean water and ammonia. <i>If necessary</i> , cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse with clean water and a damp cloth, then scrub with a soap-filled scouring pad. Rinse and wipe dry with a clean cloth. Remove all cleaners or the porcelain may become damaged during future heating. DO NOT use spray oven cleaners on the range top.
Stainless Steel, Chrome Parts, Drip Pans	Clean with hot, soapy water and a dishcloth. Rinse with clean water and a cloth. Cover stubborn spots with an ammonia-soaked paper towel for 30-40 minutes. Rinse. Cleaners made especially for stainless steel are recommended. Be sure to rinse the cleaners as bluish stains may occur during heating and cannot be removed.
Oven Racks 	Remove racks. See "Removing and Replacing Oven Racks" under <b>Before Setting Oven Controls</b> . Use a mild, abrasive cleaner, following manufacturer's instructions. Rinse with clean water and dry. After cleaning the racks, rub the sides of the racks with wax paper or a cloth containing a small amount of baby oil or salad oil (this will make the racks glide easier into the rack positions).
Surface Burners	The holes in the burners of your range must be kept clean at all times for proper ignition and a complete, even flame. Clean the burner holes routinely with a small gauge wire or needle and especially after bad spillovers which could clog these holes.  <i>To remove and replace burner units</i> per your model, see "To Remove and Replace Burners" under <b>General Cleaning</b> . <i>To clean</i> , soak the burners in a 1:1 solution of ammonia and water for 30 to 40 minutes. For stubborn stains, scrub with soap and water or a mild abrasive cleanser and a damp cloth. Dry the burners thoroughly in a warm oven for 30 minutes. Then replace them, making sure they are properly seated and level. DO NOT wash burner units in the dishwasher.
Oven Door	To clean oven door, wash with hot, soapy water and a clean cloth. DO NOT immerse the door in water.  DO NOT clean the oven door gasket. The oven door gasket is made of a silicone rubber material which is essential for a good seal. Care should be taken not to rub,

## General Cleaning

(continued)

**WARNING** When lowering the top, grasp the sides with fingertips only. Be careful not to pinch fingers. Also, DO NOT drop or bend the rangetop when raising or lowering. This could damage the surface.



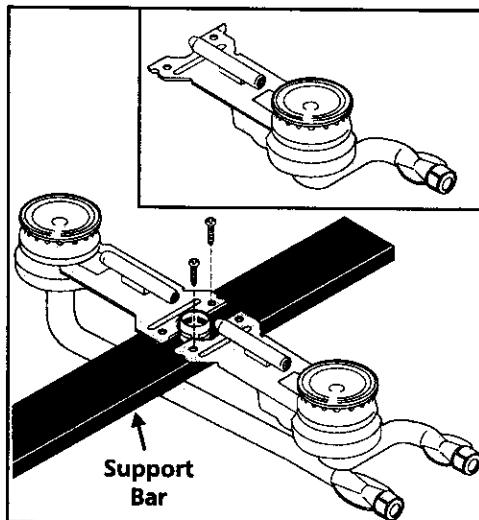
**WARNING** DO NOT turn the burners on when the cooktop is raised for cleaning. Be sure that the top is completely lowered and securely in place before turning on the burners.

### To Raise and Lower the Top for Cleaning

1. Remove burner grates and spillover bowls. Set aside.
2. Grasp the sides of the cooktop and then lift from the front.
3. Lift the top high enough to allow the support rods to snap into place. The Lift-up rods will support the top in its raised position.
4. Clean underneath using hot, soapy water and a clean cloth; then, dry.
5. Lower the top gently by pushing back on each rod. This will release the notched support. Hold the range top and slide the range top down into the range frame.

### To Remove and Replace Burners for Cleaning

Your model will have one of the two burners types shown below. Follow the instructions that correspond with the burners on your range.



#### To Remove Burners

1. Remove shipping screws with a Phillips® Head screwdriver. See illustration for screw locations.
2. Tilt the burner at the end closest to the support bar until the locator tab is released (front burners tilt right, rear burners tilt left). Move it toward the back of the range. This will separate it from the gas valve at the front of the range.

#### To Replace Burners

1. Slide the burner tube over the gas valve at the front of the range (front burners fit over the right valve, rear burners fit over the left valve on each side of the range).
2. Tilt burner so that the locating tab will slide into the slot on the support bar. Make sure burners are properly seated on support bar and are level.
3. Replace shipping screws if desired.

## General Cleaning

(continued)

**CAUTION** The door is heavy. For safe, temporary storage, lay the door flat with the inside of the door facing down.

Lift door straight off 2 door hinges

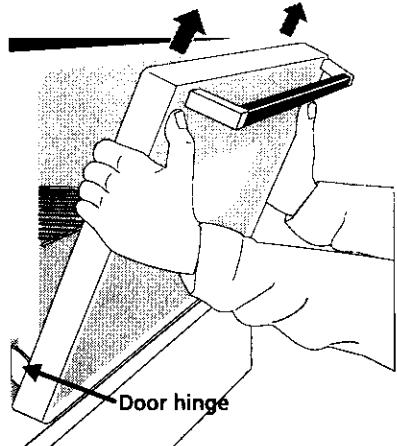


Figure 1

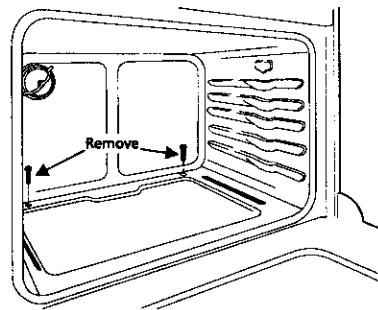
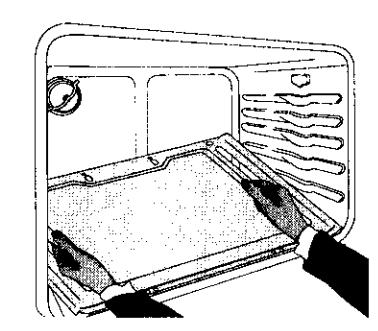


Figure 2



## To Remove and Replace Oven Door

### To Remove Oven Door

1. Open the door.
2. Remove screws located on the inside of the oven door near the hinges (one on each side).
3. Close the door to the quarter-open position. Grasp the door firmly on both sides and lift up and off the hinges.
4. To clean oven door, follow the instructions provided in the cleaning chart under General Cleaning.

### To Replace Oven Door

1. Be sure the hinge arms are in the quarter-open position. Be careful if pulling the hinges open by hand. The hinges may snap back against the oven frame and could pinch fingers.
2. Hold the door at the sides near the top. Insert the hinge arms into slots at the bottom of the door.
3. Hinge arms must go into the range slots evenly. The hinge arms should be inserted into the bottom corners of the door as far as they can go.
4. If the door is not in line with the oven frame, remove it and repeat the above steps.
5. Replace screws previously removed.

## To Remove and Replace Oven Bottom

### To Remove Oven Bottom:

1. Remove the oven racks.
2. Remove the two hold-down screws (Figure 1) at the rear of the oven bottom panel. If the screws are too tight to remove by hand, use a screwdriver.
3. To lift out the bottom panel, place fingers in the slots in the bottom. Lift the rear of the panel up and back until it is clear of the lip at the front of the panel (Figure 2).
4. Lift the bottom up and out.

### To Replace the Oven Bottom:

1. Place the oven bottom in the oven with the back raised about 6" or until you can insert the front of the oven bottom under the hold-down lip at the front of the panel.
2. Push the back of the oven bottom down fully into place on the metal flanges and insert the hold-down screws.

## Changing Oven Light (some models)

**CAUTION** Be sure the range is unplugged and all parts are COOL before replacing the surface or oven lights. Wear a leather-faced glove for protection against possible broken glass.

### To Change the Oven Light (some models)

1. Turn electrical power off at the main source or unplug the range.
2. Replace bulb with a new 40 watt appliance bulb.
3. Turn power back on again at the main source (or plug the range back in).
4. The clock (if equipped) will then need to be reset. To reset, see **Setting the Clock and Minute Timer** in this Owner's Guide.

## Avoid Service Checklist

OCCURRENCE	POSSIBLE CAUSE/SOLUTION
Range is not level.	<p>Poor installation. Place oven rack in center of oven. Place a level on the oven rack. Adjust leveling legs at base of range until the rack is level. When oven is level, cooktop may not appear to be level with countertop.</p> <p>Weak, unstable floor. Be sure floor is level and can adequately support range. Contact a carpenter to correct sagging or sloping floor.</p> <p>Kitchen cabinet misalignment may make range appear to be unlevel. Be sure cabinets are square and have sufficient room for range clearance.</p>
Cannot move appliance easily. Appliance must be accessible for service.	<p>Cabinets not square or are built in too tight. Contact a cabinet maker to correct the problem.</p> <p>Contact builder or installer to make appliance accessible.</p> <p>Carpeting interferes with range. Provide sufficient space so range can be lifted over carpet.</p> <p>Gas line is hard-plumbed. Have a flexible A.G.A./C.G.A. approved metal appliance connector installed.</p>
Surface burners do not light.	<p>Surface Control knob has not been completely turned to LITE. Push in and turn the Surface Control knob to LITE until burner ignites and then turn control to desired flame size.</p> <p>Burner ports are clogged. With the burner off, use a small-gauge wire or needle to clean ports. See "Surface Burners" in the cleaning chart under General Cleaning for additional cleaning instructions.</p> <p>Range power cord is disconnected from outlet. Be sure cord is securely plugged into the outlet.</p> <p>Electric power outage. Burners can be lit manually. See Setting Surface Controls in this Owner's Guide.</p>
Surface burner flame burns half way around.	<p>Burner ports are clogged. With the burner off, clean the ports with a small-gauge wire or needle.</p> <p>Moisture is present after cleaning. Lightly fan the flame and allow burner to operate until flame is full. Dry the burners thoroughly following instructions under General Cleaning.</p>
Surface burner flame is orange.	<p>Dust particles in main line. Allow the burner to operate a few minutes until flame turns blue.</p> <p>In coastal areas, a slightly orange flame is unavoidable due to salt air.</p>
Oven does not operate.	<p>Temperature Control knob is not set properly. Make sure the Temperature Control knob is set to the desired function. See Setting Oven Controls.</p> <p>Be sure regulator gas valve is "ON." See Installation Instructions.</p>

<b>Entire appliance does not operate.</b>	Make sure cord/plug is plugged securely into outlet.
	Service wiring not complete. Contact servicer or dealer.
	Electrical power outage. Check house lights to be sure. Call your local electric company for service. Surface burners can be lit manually. See <b>Setting Surface Controls</b> in this Owner's Guide.
	Be sure gas supply is turned on.
<b>Oven and/or Cooktop Light (some models) does not work</b>	Burned-out or loose bulb. See <b>Changing Cooktop and/or Oven Lights (some models)</b> in this Owner's Guide to replace or tighten the tube/bulb.
<b>Oven smokes excessively during broiling.</b>	Meat too close to broil burner. Reposition the rack to provide more clearance between the meat and the broiler.
	Meat not properly prepared. Remove excess fat from meat. Slash remaining fatty edges to prevent curling, but do not cut into the lean.
	<b>Broiler pan used without insert or insert covered with foil. DO NOT use the broiler pan without insert or cover insert with foil.</b>
	Broiler drawer open. Make sure drawer is closed when broiling.
	Broiler drawer needs cleaning. Excessive smoke is caused by old grease or food spatters. If the broiler is used often, clean on a regular basis.
<b>Poor baking results.</b>	If baked food items are too dark on top or bottom, allow the oven to preheat to a set temperature before placing food in the oven. Set temperature 25°F lower than recommended. Make sure the proper rack position is used when baking. If food is not done after the recommended time, increase the set temperature by 25°F.



**Full One Year Warranty On The Functioning Of All Parts  
Except Glass Parts**

If, within one year from the date of installation, any part, other than a glass part, fails to function properly due to a defect in material or workmanship, Sears will repair or replace it, free of charge.

**Full 30-Day Warranty On Glass Parts And Finish Of Porcelain, Painted Or Bright Metal Finished Parts**

If, within 30 days from the date of installation, any glass part or the finish on any porcelain enamel, painted or bright metal part is defective in material or workmanship, Sears will replace the part, free of charge.

**Full 90-Day Warranty On Mechanical Adjustments**

For 90 days from the date of installation, Sears will provide, free of charge, any mechanical adjustments necessary for proper operation of the range, except for normal maintenance.

If the range is subjected to other than private family use, the above warranty coverage is effective for only 90 days.

**Warranty Service Is Available By Contacting The Nearest Sears Service Center/Department in the United States**

This warranty applies only while this product is in use in the United States. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

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Here's a comparative warranty and Maintenance Agreement chart showing you the benefits of a Sears Range Maintenance Agreement.

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Years of Ownership Coverage	1st Year	2nd Year	3rd Year
1 Replacement of Defective Parts other than Porcelain or Glass	W	MA	MA
2 Mechanical Adjustment	90 Days W	MA	MA
3 Porcelain and Glass Parts	30 Days W	MA	MA
4 Annual Preventive Maintenance Check at your request.	MA	MA	MA

W—Warranty

MA—Maintenance Agreement

For information on purchasing a Sears Maintenance Agreement or to inquire about an existing Agreement, call 9 a.m. - 5 p.m., Monday - Saturday, 1-800-827-6655



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